

## **Rhubarb Mule** A favourite recipe from Jennifer Klinec

*Makes 1 drink*

### Ingredients:

A shot of vodka

Juice of half a lime

3-4 tbsp rhubarb syrup (see recipe below)

a dash of Angostura Bitters

ice cubes

ginger beer to top up

### Rhubarb Syrup:

500 grams Yorkshire Triangle forced rhubarb, sliced

150 grams caster sugar

1 vanilla pod

400 mls water

### Instructions

To make the rhubarb syrup, place the sugar and rhubarb in a saucepan. Scrape the seeds from the vanilla bean into the sugar and add the water and the empty vanilla bean pod.

Bring the mixture to the boil and simmer gently for 25 minutes until the rhubarb is soft and the liquid has turned a nice pink colour. Remove and let cool slightly. Strain and refrigerate the syrup until ready to use, reserving the rhubarb for another purpose.

In a tall cocktail glass, combine the vodka, lime juice, rhubarb syrup and bitters. Add a few ice cubes and top up with ginger beer. Stir well to combine and serve.

